



COPY OF PAPERS
ORIGINALLY FILED

RECEIVED

MAY 02 2002

1649 #4

PATENT APPLICATION

TECH CENTER 1600/2900

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Group
Art Unit: 1649

Attorney
Docket No.: CEN0015-01

Applicant: Charles W. Monagle et al.

Invention: GELLING VEGETABLE PROTEIN

Serial No: 10/050,432

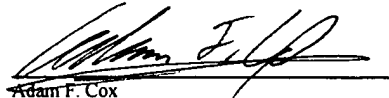
Filed: January 15, 2002

Examiner: Unknown

Certificate Under 37 CFR 1.8(a)

I hereby certify that this correspondence is being
deposited with the United States Postal Service as
first class mail in an envelope addressed to:
Assistant Commissioner of Patents, Washington,
D.C. 20231

on April 19, 2002


Adam F. Cox

PRELIMINARY AMENDMENT

Assistant Commissioner of Patents
Washington, D.C. 20231

Sir:

Prior to the examination of the above-identified application, please amend the application
as follows:

IN THE CLAIMS

Please amend claim 13 as follows:

A1
13. (Amended) A process for obtaining a vegetable native protein product which is
highly soluble and forms a gel upon mild heat treatment, comprising the steps of:
dispersing a protein material in water around neutral pH to pH 8.3;
extracting the dispersion;
removing the insoluble fraction;
lowering the pH of the supernatant fraction to between about 7.5 and about 5.0;
neutralizing;
treating the product; and
cooling the product.